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## **Mexico**

### **Dairy and Products**

# **Final Rule on Health Provisions and Specifications for Select Dairy Products 2002**

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#### **Report Highlights:**

**On October 16, 2002, Mexico's Secretariat of Health published in the Diario Oficial (Federal Register) the Official Mexican Standard NOM-185-SSA1-2002, affecting certain dairy products, including milk-based candy. The regulation establishes labeling provisions and health specifications for these products.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Mexico [MX1], MX

**Introduction:** This report summarizes an Official Mexican Standard (NOM) published by Mexico's Secretariat of Health (SSA) in the "*Diario Oficial*" (Federal Register) on October 16, 2002.

**Disclaimer:** This summary is based on a  *cursory* review of the subject announcement and therefore should not, under any circumstances, be viewed as a definitive reading of the regulation in question, or of its implications for U.S. agricultural export trade interests. In the event of discrepancies between this summary and the complete regulation or announcement as published in Spanish, the latter shall prevail.

**FAS/Mexico's Executive Summary:** The standard, NOM-185-SSA1-2000, for certain dairy products, establishes fixed specifications for: chemical and microbiological tolerance levels; allowed additives; and labeling, packaging, storage and handling (see details below). Compliance will be mandatory for all persons or entities involved in processing or importing these products.

**Title:** Mexican Standard NOM-185-SSA1-2000, Goods and Services. Butter, cream, sweetened condensed milk, fermented and acidified milks, and milk-based candies. Provisions and Health Specifications.

**Type of Regulation:** Final

#### **Important Dates**

**1. Publication Date:** October 16, 2002.

**2. Implementation Date:** 180 natural days from date of publication.

**Products Affected:** Butter, cream, sweetened condensed milk, fermented and acidified milks, and candies made from milk

#### **Important Features of the Regulation:**

Other Mexican Official Standards that will be used to enforce this NOM:

NOM-086-SSA1-1994 Goods and services. Foods and non-alcoholic beverages with modifications in their composition. Nutritional specifications.

NOM-091-SSA1-1994 Goods and services. Pasteurized cow's milk. Provisions and health specifications.

NOM-092-SSA1-1994 Goods and services. Determination method of plate count of aureus bacterias.

NOM-093-SSA1-1994 Goods and services. Good hygiene and sanitary practices in the preparation of foods which are offered at set establishments.

NOM-110-SSA1-1994 Goods and services. Preparation and dilution of food samples for

microbiological analysis.

NOM-111-SSA1-1994 Determination method to count molds and yeast in foods.

NOM-112-SSA1-1994 Goods and services. Determination of coliform bacterias. Most probable number technique.

NOM-113-SSA1-1994 Goods and services. Method to determine total plate count of coliform microorganisms.

NOM-114-SSA1-1994 Determination method of Salmonella in food.

NOM-115-SSA1-1994 Determination method of *Staphylococcus aureus* in foods.

NOM-117-SSA1-1994 Determination of cadmium, arsenic, lead, tin, copper, iron, zinc and mercury in meals, drinking water and purified water by the atomic absorption spectrometric method.

NOM-120-SSA1-1994 Sanitation and hygiene practices in the processing of foods, alcoholic and non-alcoholic beverages.

NOM-127-SSA1-1994 Environmental health. Water for human consumption. Permissible quality and treatment limits for potable water.

NOM-130-SSA1-1994 Goods and services. Foods packed in hermetically sealed containers and heat treated. Provisions and health specifications.

### **Health Provisions:**

The products under this NOM must comply with the described specifications on: microbiological specifications in plants, microbiological specifications at the sales point, heavy metals contamination and additives.

This NOM establishes that foreign matter is not permitted and is defined as: all material, residues, organic or inorganic waste or debris that is present in the product by contamination and/or non-hygienic handling of the product during its processing. Feces, hair of any species, pieces or fragments of bone and insects that are dangerous to public health are considered as foreign matter.

**Import Requirements:** All affected products must comply with the maximum tolerances or zero tolerances of the above listed specifications.

**Sampling:** Sampling of products under this NOM must be done as per regulations specified in the General Health Law.

**Test Technique:** Verification of physical and chemical specification under this law must be done

according to Norms, as specified in the references.

**Labeling:** In addition to the indications in the specific NOM for labeling and in the General Law on health, labels of dairy products under this NOM must indicate the following:

- Heat treatment given to product.
- Lot identification number.
- When product is identified with the date, the word "Lot" must precede the date.
- When the lot is identified with the expiration date, the words "Lot and Expiration date" must precede the expiration date.
- In the case of fermented milks, creams, and milk-based candies, these should contain the expiration date followed by the current date.

Conservation legends:

- In the case of butter, fermented milks, creams, and milk-based candies, the legend should state "refrigeration required".
- For dehydrated creams, "keep in a cool dry place".
- When applicable, the following legend must be used: "requires refrigeration after opening".
- For milk-based candies, "keep in a cool dry place".
- The declaration of additives in the ingredients list must be specific.

*Note: All statements on labels must be in Spanish or must be bilingual.*

### **Packing and Wrapping:**

Container: Products under this NOM will be packed in sanitary containers made of innocuous materials resistant to handling during processing, so that products do not react or change their chemical, physical or organoleptic characteristics.

Packaging: Resistant materials will be used to offer adequate protection for containers and prevent external damage, ease in handling, storage and distribution.

### **Possible areas of concern:**

Public health inspectors will randomly take samples of dairy products under this NOM at the warehouses and sales points to monitor the compliance of the product with the specifications of this NOM. Any positive laboratory results from samples taken at the border or at the warehouse/sales points will initiate an investigation to determine the origin and/or cause of the deficiency/problem. If the investigation finds that the problem was due to plant deficiencies, sanctions will be implemented ranging from the administrative type to cancellation of import permits for that plant.

As routinely stated in all Mexican norms, this NOM is not equivalent to other international rules.

### **Butter**

Specifications:

Chemical: Testing for phosphate residues must be a maximum of 4 UF/g.

Microbiological: Butter must not exceed the following microbiological specifications:

Specifications	Maximum Limit
Total coliforms	10 CFU/g
<i>Staphylococcus aureus</i>	<100 CFU/g

Heavy Metals: Appendix A shows specific heavy metals and the corresponding levels of reference.

**Additives:**

Additives	Maximum Limit mg/kg
Synthetic Beta Carotene	25
Sodium carbonate	2000 mixed with or without other additives with the same function, expressed as anhydrous substances
Sodium carbonate hydrogenized	2000 mixed with or without other additives, expressed as anhydrous substances
Extract of annato	20 (calculated as bixina)
Tri-sodium phosphate	2000 mixed with or without other additives, expressed as anhydrous substances
Calcium hydroxide	2000 mixed with or without other additives, expressed as anhydrous substances
Sodium hydroxide	2000 mixed with or without other additives, expressed as anhydrous substances
Lecithin	GMP

**Cream:**

Specifications: The specifications herein are applicable to non dairy cream. In non-dairy cream, fat and mineral oils are prohibited.

Chemical: Testing for phosphate residues must be a maximum of 4 UF/g in pasteurized cream. Acidified and fermented cream must not have less than 0.5 % of lactic acid.

Microbiological: Cream, with the exception of UHT or sterilized, should not exceed the following microbiological specifications:

Specifications	Maximum Limit
Total coliforms	10 CFU/g
Staphylococcus aureus	<100 CFU/g
Salmonella spp	Absent/25 g

Heavy Metals: Appendix A shows specific heavy metals and the corresponding levels of reference.

#### Food Additives:

Additive	Product	Maximum Limit
Ascorbic acid (L-)	Dehydrated cream	0.5 g/kg expressed as ascorbic acid
Citric acid	Acidified cream	GMP (Good Manufacturing Practices)
Lactic acid	Acidified cream	GMP
Phosphoric acid	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg only or 3 g/kg in combination with other phosphates, expressed as P <sub>2</sub> O <sub>5</sub>
Agar	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg mixed with or without other additives with the same function.
Calcium alginate	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg mixed with or without other additives with the same function.
Potassium alginate	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg mixed with or without other additives with the same function.
Sodium alginate	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg mixed with or without other additives with the same function.

Sodium ascorbate	Dehydrated cream	0.5 g/kg expressed as ascorbic acid
Butylhydroxyanisole	Dehydrated cream, dehydrated vegetable cream.	0.01% m/m 100 mg/kg
Calcium carbonate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg only or 3 g/kg combined with other additives with the same function expressed as anhydrous substances
	Dehydrated cream	10 g/kg mixed with or without other additives with the same function, expressed as anhydrous substances.
Potassium carbonate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
	Dehydrated cream	5 g/kg unmixed or combined with other additives with the same function, expressed as anhydrous substances.
Sodium carbonate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
	Dehydrated cream	5 g/kg unmixed or combined with other additives with the same function and expressed as anhydrous substances
Sodium Carboxymethylcellulose	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg unmixed or combined with other additives with the same function.

Carrageenans	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg unmixed or combined with other additives with the same function.
Tri-potassium citrate	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
	Dehydrated cream	5 g/kg unmixed or combined with trisodium citrate, expressed as anhydrous substances.
Tri-sodium citrate	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg unmixed or combined with other additives with the same function, expressed as anhydrous substances.
	Dehydrated cream	5 g/kg unmixed or combined with tri-potassium citrate, expressed as anhydrous substances.
Amorphous silicon dioxide	Dehydrated cream	10 g/kg unmixed or combined with additives with the same function.
Ascetic esters of mono and diglycerides of fatty acids	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	GMP
Citric esters of mono and diglycerides of fatty acids	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	GMP
Dicetyl tartaric esters of mono and diglycerides of fatty acids	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	GMP



Glycirol esters of fatty acids	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	GMP
Tri-calcic phosphate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg only or 3 g/kg in combination with other phosphates, expressed as P2O5
Tri-potassic phosphate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.  Dehydrated cream	2 g/kg only or 3 g/kg in combination with other phosphates, expressed as P2O5  5 g/kg unmixed or combined with other additives with the same function, expressed as anhydrous substances.
Tri-sodic phosphate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.  Dehydrated cream	2 g/kg only or 3 g/kg in combination with other phosphates, expressed as P2O5  5 g/kg unmixed or combined with other additives with the same function, expressed as anhydrous substances.
Arabic gum	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.
Carob gum	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg unmixed or combined with other additives with the same function.
Guar gum	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg unmixed or combined with other additives with the same function.

Xanthan gum	Cream UHT, sterilized cream, fermented cream, whipped cream, whipping cream and reduced fat cream.	5 g/kg unmixed or combined with other additives with the same function.
Calcium lactate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Sodium lactate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Mono and diglycerides	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.
	Dehydrated cream	2.5 g/kg
Polyoxiethylenate monostearate sorbitan	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.
Polyoxiethylenate monolaurate sorbitan	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.
Polyoxiethylenate mono-oleate sorbitan	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.
Magnesium oxide	Dehydrated cream	10 g/kg unmixed or combined with other additives with the same function.

Pectins	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.
Ascorbylic palmitate	Dehydrated cream	0.5 g/kg expressed as ascorbic acid
Potassium polyphosphate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg only or 3 g/kg in combination with other phosphates, expressed as P2O5
	Dehydrated cream	5 g/kg unmixed or combined with other additives with the same function, expressed as anhydrous substances.
Sodium polyphosphate	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	2 g/kg only or 3 g/kg in combination with other phosphates, expressed as P2O5
	Dehydrated cream	5 g/kg unmixed or combined with other additives with the same function, expressed as anhydrous substances.
Calcium silicate	Dehydrated cream	10 g/kg unmixed or combined with other additives with the same function.
Magnesium silicate	Dehydrated cream	10 g/kg unmixed or combined with other additives with the same function.
Polyoxiethylenate tri-stearate sorbitan	Cream UHT, sterilized cream, fermented cream, whipped cream and whipping cream.	5 g/kg unmixed or combined with other additives with the same function.

### Condensed milk, sweetened

#### Specifications:

The condensed sweetened lactic products must conform to the specifications in chapter 5 of this

norm.

Microbiological:

Specifications	Maximum limit
Total coliforms	10 CFU/g
Staphylococcus	<100 CFU/g

Heavy Metals: Appendix A shows specific heavy metals and the corresponding levels of reference.

Additives:

Additives	Maximum limit
Sunset yellow	0.3 g/kg unmixed or combined with other colorants
Caramel	
Class I	GMP
Class II	150 mg/kg
Class III	150 mg/kg
Class IV	150 mg/kg
Calcium carbonate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Potassium carbonate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Carrageenans	0.15 g/kg
Tri-sodium citrate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Tri-potassic citrate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Calcium chloride	2g/kg

Potassium chloride	GMP
Cochineal extract	GMP
Tri-calcic phosphate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Tri-potassic phosphate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Tri-sodium phosphate	2 g/kg unmixed or 3 g/kg combined with other additives with the same function, expressed as anhydrous substances.
Brilliant scarlet 4R	0.15 g/kg
Allura Red	0.3 g/kg unmixed or combined with other colorant.
Beet red	GMP
Tartrazine	0.3 g/kg unmixed or combined with other colorant.

### Fermented and acidified lactic products

#### Specifications:

Cultured or fermented and acidified lactic products must comply with the specifications in point 5 of this Norm.

Acidity must be not less than 0.5 % expressed as lactic acid and the ph must not be more than 4.4

#### Microbiological:

Specifications	Maximum limit
Total coliforms	10 CFU/g
Staphylococcus aureus	<100 CFU/g
Salmonella spp	Absent/25 g

Heavy metals: Appendix A shows specific heavy metals and the corresponding levels of reference.

**Food additives:**

Additives	Maximum Limit mg/kg
Benzoic acid	50
Sorbic acid	200
Agar	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Ammonium alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Potassium alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Sodium alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Acetylyzed starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Oxidized starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Sunset yellow	12

Brilliant blue	150
Pigment rubine	100
Caramel	
Class I	GMP
Class II	150
Class III	150
Class IV	150
Carotene	50

Sodium carboxymethylcellulose	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Ammonium carrageenates	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Potassium carrageenates	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Sodium carrageenates	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Carrageens	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Curcumin	100
Sulphur dioxide	50
Erithrosin	27
Carob extract	10 (expressed as bixine)
Cochineal extract	20
Ascetylized phosphate of di-starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Phosphate of di-starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Hydroxipropyl phosphate of di-starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Phosphate of mono-starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Phosphatized phosphate of di-starch	5,000 mixed or unmixed with other additives which have the same function and are here listed.

Gelatin	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Carob gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Guar gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Xanthan gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Hydroxypropyl starch	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Indigo carmine	6
Octenyl sodium starch-succinate	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Pectins	1,000 mixed or unmixed with other additives which have the same function and are here listed.
Brilliant scarlet 4R	48
Allura red	50
Beet red	250
Potassium sorbate*	200
Sodium sorbate*	200
Tartrazine	18

\* For exclusive use in fermented and acidified lactic products prepared with vegetables.

In the elaboration of acidified aromatized lactic products the following additives may be used:

Additives	Maximum limit
Ascorbic acid	GMP
Citric acid	GMP



Fumaric acid	GMP
Lactic acid	GMP
Mallic acid	GMP
Tartaric acid L (+)	GMP
Calcium alginate	0.2%
Potassium alginate	0.2%
Sodium alginate	0.2%
Arabic gum	GMP
Carob gum	GMP
Guar gum	GMP
Tragacanth gum	GMP
Xanthan gum	GMP
Gelatin	GMP
Pectins	GMP

### Candies made from milk

Specifications:

Microbiological:

Specifications	Maximum limit
Total coliforms	10 CFU/g
Staphylococcus aureus	<100 CFU/g
Salmonella spp **	Absent/25g

\*\* For those containing chocolate, cocoa, coconut, egg and seeds.

Heavy metals: Appendix A shows specific heavy metals and the corresponding levels of reference.

### Food additives:

Additives	Maximum Limit mg/kg
Ascorbic acid	GMP

Benzoic acid	1000
Erythorbic acid	GMP
Sorbic acid	600
Ascetylized adipate di-starch	GMP
Agar	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Ammonium alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Calcium alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Potassium alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Propyleneglycol alginate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Ascetylized starch	GMP
Oxidized starch	GMP
Sunset yellow FCF and its lacquers	200 mixed or unmixed with other colorants.
Brilliant blue FCF and its lacquers	200
Sodium benzoate	1000
Butylated hidroxyanisole	100
Tert-butylhydroquinone	100
Butylated hidroxytoluene	100
Hydrogenized sodium carbonate	GMP
Sodium carboximethylcellulose	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Caramel	---
Class I	GMP

Class II	150
Class III	150
Class IV	150
Ammonium carrageenate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Potassium carrageenate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Sodium carrageenate	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Carrageenans	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Calcium chloride	GMP
Curcumin	100
D-alfa-tocopherol	300
Titanium dioxide	GMP
DL-alfa-tocopherols	300
Annato extract	20
Cochineal extract	20
Ascetylized phosphate di-starch	GMP
Aluminum and sodium phosphate	1000
Ammonium phophate	1000
Hydrogenated calcium phophate	1000
Di-starch phosphate	GMP
Hydroxipropyl di-starch phosphate	GMP
Hydrogenated magnesium phosphate	1000
Mono-starch phosphate	GMP
Dihydrogenated potassium phosphate	1000

Sodium di-basic phosphate	1000
Di-starch phosphatized phosphate	GMP
Mono-magnesium phosphate	1000
Tri-calcic phosphate	1000
Tri-magnesium phosphate	1000
Tri-potassic phosphate	1000
Tri-sodic phosphate	1000
Propyl gellate	100
Gelatin	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Carob gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Arabic gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Guar gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Xanthan gum	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Hydroxypropyl starch	GMP
Indigo carmine and its shellac	300
Lecithin	GMP
Mono and diglycerides	GMP
Sodium octenyl succinate of starch	GMP
Ascorbic palmitate	200
Pectins	5,000 mixed or unmixed with other additives which have the same function and are here listed.
Brilliant scarlet 4R and its shellac	50

Allura red AC and its shellac	300
Potassium sorbate	600
Sorbitol	5000
Tartrazine and its shellac	200

## APPENDIX A

Heavy Metals:

Butter:

Specification	Maximum Limit mg/kg
Lead	0.1

Cream:

Specification	Maximum Limit mg/kg
Arsenic	0.2
Mercury	0.05
Lead	0.1

Fermented and Acidified Lactic Products:

Specification	Maximum Limit mg/kg
Arsenic	0.2
Mercury	0.05
Lead	0.1

Condensed sweetened lactic products:

Specification	Maximum Limit mg/kg
Arsenic	0.2
Mercury	0.05
Lead	0.1

Tin*	250
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\* Only for those products packed in tin cans without internal liner

Milk based candies:

Specification	Maximum Limit mg/kg
Arsenic	0.2
Mercury	0.05
Lead	0.1

For More Information:

*Fax:* 011-52-5-208-2115

*Email:* AgMexico@fas.usda.gov

### Internet Connections

*FAS Mexico Web Site:* We are available at <http://www.atomexico.gob.mx> or visit our headquarter's home page at <http://www.fas.usda.gov> for a complete selection of FAS' worldwide agricultural reporting.

*Useful Mexican Web Sites:* Mexico's equivalent of the Department of Agriculture (SAGARPA) can be found at [www.sagar.gob.mx](http://www.sagar.gob.mx) and Mexico's equivalent of the Department of Commerce (SE) can be found at [www.secofi.gob.mx](http://www.secofi.gob.mx) These web sites are mentioned for the readers' convenience but USDA does NOT in any way endorse, guarantee the accuracy of, or necessarily concur with the information contained on the mentioned sites.